

## SET MENUS

**Set Menu A at 380 Bahts**  
Ham salad  
Grilled chicken and French fries  
Hua Hin fresh fruit salad and scoop vanilla ice cream

**Set Menu B at 430 Bahts**  
Chicken salad  
Sliced chicken sautéed as in Provence  
Chocolate mousse

**Set Menu C at 570 Bahts**  
Duck salad  
Duck confit with a French pepper cream sauce  
Cheese plate with various cheese

**Set Menu D at 460 Bahts**  
Green asparagus arrows  
Soles filets meunières  
Floating island

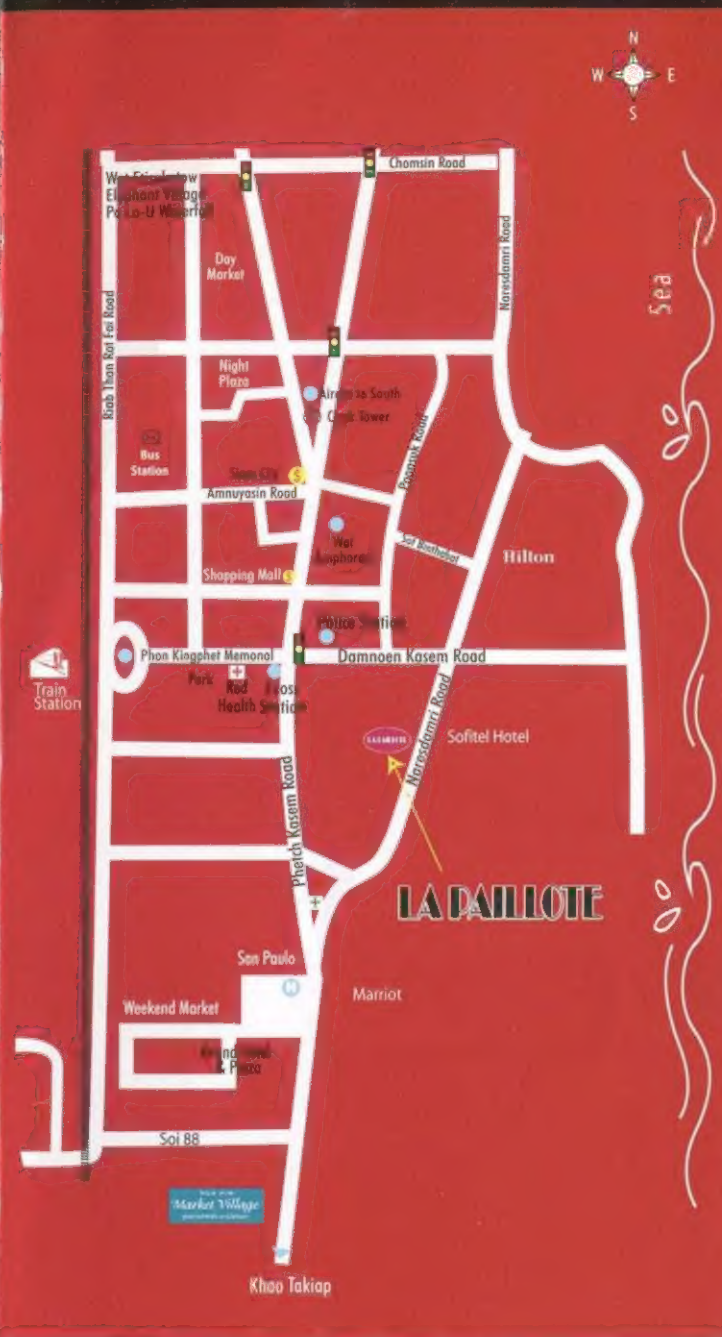
**Set Menu E at 540 Bahts**  
Shrimp cocktail  
Fish filet with a light cream white wine sauce  
Crème brûlée

**Set Menu F at 690 Bahts**  
Saint Jacques sea shell as in Provence  
Gratinated King prawns  
Profiteroles with hot chocolate

**Set Menu G at 530 Bahts**  
French onion soup  
Beef stew  
Dame blanche and hot chocolate

**Set Menu H at 720 Bahts**  
Gratinated cheese salad  
Rib eye Marchand de Vin  
Chocolate mousse

**Set Menu I at 790 Bahts**  
Salad Nicoise  
Filet steak and pepper sauce  
Soufflé glacé with Cointreau



## LA PAILLOTE

FRENCH AND THAI RESTAURANT

174/1 Naresdamri road 77110 Hua Hin  
Tel/Fax : 032-521025 E-mail : reservation@pailote.net  
www.pailote.net

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## MENU A LA CARTE

### STARTERS

Oignon soup gratinée	170
Asparagus as in Nice	190
Tomato-mozzarella "Provence way"	190
"Farmers salad (bacon, egg and tomatoes)"	180
"Shrimp cocktail, salad and 'thousand island'"	190
Shrimp plate à la Parisienne	260
Fried Schrimps with tartar sauce	210
Norwegian smoked salmon Strasbourg style	290
"Salad Nicoise with tuna, anchovies, olives, ..."	190

### KIDS CORNER (served with authentic french fries)

Hamburger as in Paris	140
Frenchy hot dogs - Strasbourg way	140

### PASTAS

Spaghettis bolognaise	230
Spaghettis carbonara	240
Spaghettis gorgonzola	290

### MAIN COURSES - FISH (served with thai rice and vegetables)

Seabass fish fillet à la provençale	290
Fish fillet with a white wine creamy sauce	310
"Sole filets "meunière""	330
Sole filets as in Normandy	340
Provençal sea food plate "gratiné"	340
"Crab "La Paillote" with a french curry sauce"	340

### MAIN COURSES - MEAT (served with gratinated sliced potatoes and vegetables)

Grilled chicken breast and tartar sauce	270
Chicken "Grand Ma"	280
Sliced chicken breast à la Provençale	280
Grilled Duck breast confit	320
Duck leg confit	340
Duck fillet confit with a green-pepper sauce	380
Duck confit with an apple and Calvados sauce	380
Grilled medallion of pork fillet	280

### THAI SPECIALS (served with tha? rice)

Chicken with a spicy red curry sauce	270
Chicken with braised cashew nut "Thai style"	280
Royal seafood fried rice	280

### CHEESE

Cheese plate with 4 different cheeses	190
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### DESSERTS

Crème brûlée	150
Chocolate mousse	150
Fresh fruit salad	150
Floating island	160

Sea food Paillote salad	260
Salad Bressane with chicken and cheese	190
Oven baked goat cheese salad	220
Salad Landaise with duck confit	250
Spicy glass noodle sea food salad	180
Shrimp cakes and their thai sauce	140
Spring rolls with a slight sweet plum sauce	160
Tom yam khung (Shrimps and mushrooms soup)	160
Tom kha gai (Chicken thai coconut milk soup)	160

Grilled chicken breast	140
Kids size pastas	140

Spaghettis with smoked salmon	340
Cannellonis with a creamy tomato sauce	290
Ravioli with a typical tomato and garlic sauce	290

Mussels marinières	260
Mussels catalanes	270
Mussels Roquefort	280
Saint Jacques sea scallops à la Provençale	370
Gratinated King Prawns	480

Pork fillet with a homemade mustard sauce	290
Pork fillet with a bacon and mushroom sauce	290
Beef stew à la provençale	340
Grilled Australian rib eye with parsley butter	540
Rib eye with a red Bordeaux wine sauce	560
"Grilled Australian fillet steak "pepper sauce""	580
Australian fillet steak with a mustard sauce	580

Plaça Kapong with a Thai lemon sauce	280
Spicy mussels	280
Crab curry Hua Hin style	340

Dame blanche ice cream	160
Paradise trio of fruit sorbet	160
Soufflé glacé Cointreau	190
Profiteroles	210



**La Paillote** is a French and Thai restaurant. It is open seven days a week from 11:00 am until very late in the evening. We are pleased to welcome you to our romantic outdoor terrace or our well ventilated dining room.

Chef Yves, one of the two partners, has extensive culinary experience. He has worked at some of the most prestigious restaurants in France. Including the position of head chef for more than 20 years at the celebrated gastronomic restaurant of the Ship Owners in Toulon, France. While his expertise is a "sun oriented" style of French cuisine, he is also an accomplished Thai chef. With the assistance of Chef Joyrak, our Thai chef, they will be pleased to prepare new Thai dishes with a French flare, or the more traditional Thai dishes, happily adjusted to your taste.

Our tranquil atmosphere and exquisite food does not mean expensive pricing. Our desire is to provide outstanding food and drinks at a very reasonable price. We offer nine different menus ranging from 380 to 790 Baht.

Enjoy a wonderful time at our outstanding **La Paillote** restaurant

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Chocolate mousse

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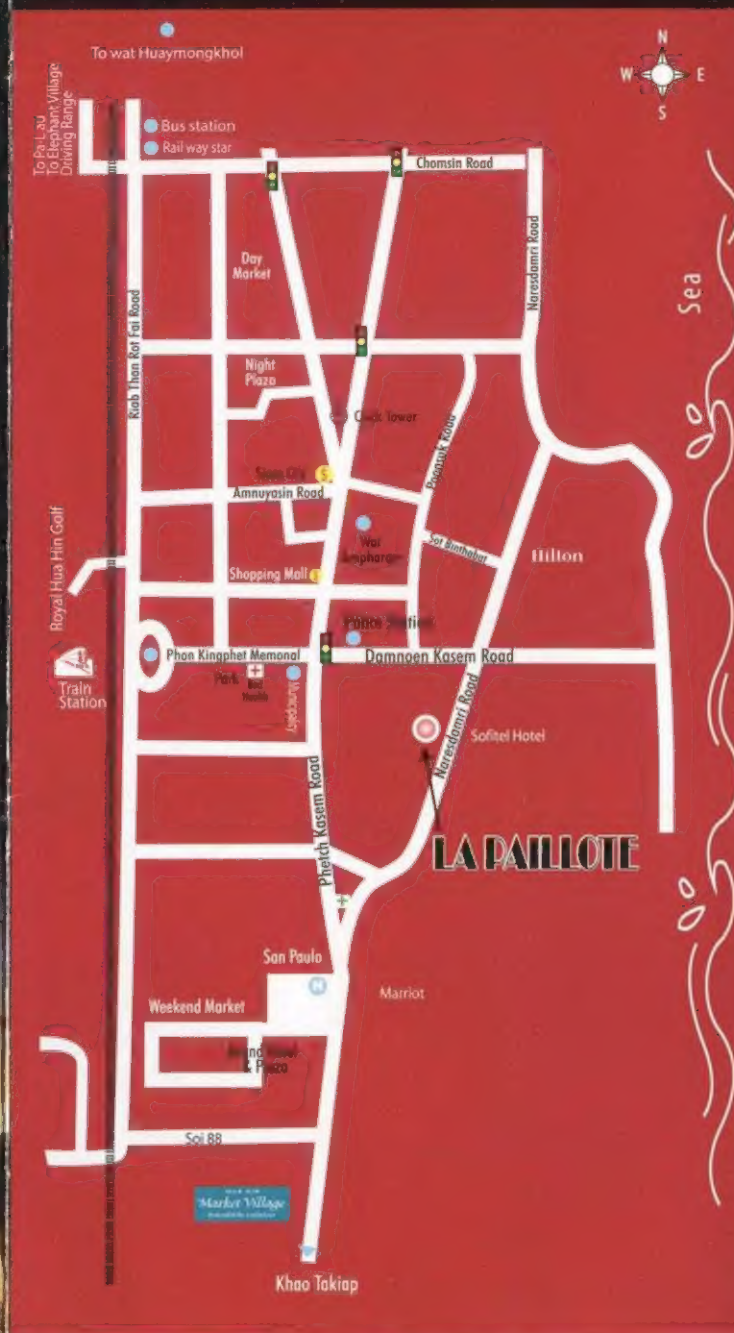
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Tomato-mozzarella Provence way	190	Oven baked goat cheese salad	220
Farmers salad (bacon, egg and tomatoes)	180	Salad Landaise with duck confit	250
Shrimp cocktail, salad and thousand island	190	Spicy glass noodle sea food salad	180
Shrimp plate à la Parisienne	260	Shrimp cakes and their thai sauce	140
Fried shrimps with tartar sauce	210	Spring rolls with a slight sweet plum sauce	160
Norwegian smoked salmon	290	Tom yam khung (Shrimps and mushrooms soup)	160
Salad Nicoise with tuna, anchovies, olives, ...	190	Tom kha gai (Chicken thai coconut milk soup)	160

### KIDS CORNER (served with authentic french fries)

Hamburger as in Paris	140	Grilled chicken breast	140
Frenchy hot dogs	140	Kids size pastas	140

### PASTAS

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Spaghettis carbonara	240	Cannellonis with a creamy tomato sauce	290
Spaghettis gorgonzola	290	Ravioli with a typical tomato and garlic sauce	290

### MAIN COURSES - FISH (served with thai rice and vegetables)

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Fish filet with a white wine creamy sauce	310	Mussels catalanes	270
Sole filets meunière	330	Mussels Roquefort	280
Sole filets as in Normandy	340	Saint Jacques sea scallops à la Provençale	370
Provençal sea food plate gratiné	340	Gratinated King Prawns	480
Crab La Paillote with a french curry sauce	340		

### MAIN COURSES - MEAT (served with gratinated sliced potatoes and vegetables)

Grilled chicken breast and tartar sauce	270	Pork fillet with a homemade mustard sauce	290
Chicken Grand Mâ	280	Pork fillet with a bacon and mushroom sauce	290
Sliced chicken breast à la Provençale	280	Beef stew à la provençale	340
Grilled Duck breast confit	320	Grilled Australian rib eye with parsley butter	540
Duck leg confit	340	Rib eye with a red Bordeaux wine sauce	560
Duck fillet confit with a green pepper sauce	380	Grilled Australian filet steak pepper sauce	580
Duck confit with an apple and Calvados sauce	380	Australian filet steak with a mustard sauce	580
Grilled medallion of pork filet	280		

### THAI SPECIALS (served with thai rice)

Chicken with a spicy red curry sauce	270	Plaang Kapong with a Thai lemon sauce	280
Chicken with braised cashew nut Thai style	280	Spicy mussels	280
Royal seafood fried rice	280	Crab curry Hua Hin style	340

### CHEESE

Cheese plate with 4 different cheeses	190		
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### DESSERTS

Crème brûlée	150	Dame blanche ice cream	160
Chocolate mousse	150	Paradise trio of fruit sorbet	160
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Floating island	160	Profiteroles	210

Vat and service not included



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